



<b>PÊRA VELHA GRANDE RESERVA RED 2010</b>									
<b>Producer</b>	Pêra Grave, Sociedade Agrícola Unipessoal Lda.								
<b>Contact</b>	João Grave								
<b>Winemaker</b>	Nuno Cancela de Abreu								
<b>Region</b>	Alentejo								
<b>Local</b>	Qta. S. José de Peramanca (Évora)								
<b>Classification</b>	Alentejo Regional Wine								
<b>Type</b>	Red								
<b>Vintage year</b>	2010								
<b>Climate</b>	Mediterranean								
<b>Soil</b>	Granitic								
<b>Grape Varieties</b>	Syrah and Alicante Bouschet								
<b>Date of bottling</b>	11 July 2013								
<b>Production</b>	2.365 bottles								
<b>Vinification</b>	After 2 days of cold maceration to enrich the flavours, the fermentation was run for 8 days at 24°C, with the grape skin maceration (delastage process) to facilitate extraction of color and tannins, that contribute to body and mouthfeel.								
<b>Maturation</b>	After Malolactic fermentation, followed by maturation of 24 months in new oak barrels								
<b>Analysis</b>	<table border="0" style="width: 100%;"> <tr> <td style="width: 60%;">Alcohol</td> <td style="text-align: right;">14,50%</td> </tr> <tr> <td>Total Acidity</td> <td style="text-align: right;">5,7 g/L</td> </tr> <tr> <td>pH</td> <td style="text-align: right;">3,58</td> </tr> <tr> <td>Total sugars</td> <td style="text-align: right;">2,5 g/L</td> </tr> </table>	Alcohol	14,50%	Total Acidity	5,7 g/L	pH	3,58	Total sugars	2,5 g/L
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<b>Color</b>	Dark red								
<b>Arome</b>	Ripe fruits such black plum, blackberries, black pepper, spices and cocoa								
<b>Taste</b>	Black fruits perfectly married with cocoa and with the elegance of french oak, round tannins, with good structure on the mouth, the finish has nice notes, is full bodied, elegant and very persistent								
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<b>Consumption</b>	Immediate consumption or taking into account their aging potential over the next 10 years, ever since kept in good condition								
<b>Gastronomy</b>	Red meats or hunting of fur								
<b>Available in</b>	Bordalaise bottle 0,75 L Box of 3 bottles								